



BREAKFAST

Belgian Waffle | 12

Served with powdered sugar and warm syrup.

Buttermilk Pancakes | 12

Served with powdered sugar and warm syrup.

Brioche French Toast | 15

Dipped in our housemade batter, sprinkled with cinnamon and powdered sugar, topped with mixed berry compote and whipped cream, and served with warm syrup.

Chicken & Waffles | 17

Henny Penny's fried chicken and a Belgian waffle sprinkled with powdered sugar and warm syrup. Choice of house-made maple or Cajun spiced syrup.

Bacon & Fig Jam Sandwich | 16

Applewood-smoked bacon, fig jam, brie cheese, arugula, and cage-free scrambled eggs on a toasted baguette served with housemade chips or breakfast potatoes.

Loaded Shrimp & Grits Bowl | 17

Cheesy grits loaded with buffalo shrimp, fried green tomatoes, spinach, bacon, hollandaise,* and basil purées, topped with a cage-free sunny-side egg*.

SOUP & SALAD

Soup of the Day

CUP | 7 BOWL | 9

Ask your server for today's selection.

Potato Leek Soup

CUP | 7 BOWL | 9

Cream of potato and leek soup topped with crispy onion straws.

Soup & Half Salad Sandwich Combo | 15

Cup of soup with a half chicken salad, tuna salad or egg salad sandwich on your choice of bread.

Tri-Salad Sampler | 15

A selection of chicken salad, tuna salad, and egg salad served on a bed of lettuce with naan bread.

Create Your Omelette | 15

A three-egg omelette made with cage-free eggs and your choice of three toppings, served with breakfast potatoes and toast.

TOPPING OPTIONS: Bacon, ham, breakfast sausage, turkey sausage, mushrooms, onions, tomatoes, bell peppers, spinach, cheddar, Swiss, mozzarella, goat, or feta cheese.

All American Platter | 16

Two eggs prepared any style, served with smoked bacon, sausage links, breakfast potatoes, and your choice of toast with honey butter and house jam.

Smoked Salmon Benny | 17

Two cage-free poached eggs* on a homemade English muffin with homemade smoked salmon, arugula, sliced tomato, red onion, hollandaise* and capers served with breakfast potatoes.

Veggie Benny | 16

Two cage-free poached eggs* on an English muffin with avocado spread, sautéed spinach, mushrooms, roasted red peppers, hollandaise,* basil purée and crispy fried leeks served with breakfast potatoes.

Avocado Toast | 15

Slices of seeded multigrain bread with avocado spread, garlic herb cheese, cage-free eggs poached seven-minute egg,* sundried cherry tomatoes, radish, balsamic reduction, and crispy fried leek.

Chopped Cobb Salad | 15

Mixed greens, turkey, salami, bacon, egg, carrot, cucumber, tomatoes, avocado, gorgonzola cheese, and choice of dressing.

Pear Salad | 15

Bibb lettuce, mixed greens with candied pecans, dried cranberries, gorgonzola cheese, fresh pears, and served with house vinaigrette.

Bacon Ranch Salad | 15

Chopped roma crunch lettuce, cherry tomatoes, diced red onion and white cheddar tossed in housemade ranch dressing and topped with toasted parmesan bread crumbs.

ADD PROTEIN: (Additional Cost)

Fried shrimp | 10

Grilled chicken | 7

DRESSINGS: Balsamic Vinaigrette, Italian Vinaigrette, Honey Mustard, Ranch

SIDES

Breakfast Meats | 5

Hardwood Smoked Bacon, Breakfast sausage, Turkey sausage

Breads | 3

Multigrain, White, Sourdough, Mini Bagette

Breakfast Potatoes | 5

Fruit Cup | 5

Side Salad | 8

Shoestring Fries | 4

Potato Chips | 3

One Egg | 4

CULP'S CAFÉ HISTORY

In 1902, Charlotte Gilbert Culp, a young widow with six children, began baking and selling bread, cakes and rolls by having her children go door to door in their West Third Street neighborhood. Soon they had a stand at the South Main Street market with the “Culp’s Cake” being a best seller. Her eldest son, Howard Gilbert Culp, leased space in the Arcade, and expanded the business selling poultry, eggs, cheese, and dill pickles at three lunch counters where downtown workers could purchase a complete lunch for 35 cents!

In the 1930s, the Culp’s opened a cafeteria in the Arcade across from Keith Theater. The cafeteria specialized in home-cooked food and was famous for its pies and pastries. Dayton’s population boomed in the 1940s and combined, the three

Culp’s lunch counters and cafeteria, served as many as 5,000 customers a day. Culp’s was the first restaurant in Dayton to have air conditioning and the first in the area to have an electric Hammond organ.



As the downtown area changed due to the development of suburbs and the popularity of television, the Culp family reluctantly sold the business in 1960. The spirit of this family-operated restaurant lives on today at Carillon Historical Park due to the generosity of Mrs. Dorothy Culp, the daughter-in-law of Howard Culp. Her legacy gift to Carillon Park made this Café possible, and today Culp’s Café is proudly operated by Dayton entrepreneurs, Jose and Carol Calzada.

SANDWICHES

All sandwiches are served with a pickle spear and potato chips.

Turkey & Brie Sandwich | 17

Oven roasted turkey, arugula, sliced pears and brie cheese spread on a toasted baguette.

Salmon Burger | 18

Housemade salmon patty, served with lettuce, pickles, grilled onions, and old bay remoulade on toasted brioche bun.

Veggie Burger | 17

Our signature housemade patty made with grilled vegetables, black beans, corn, and wild rice, garlic basil aioli, arugula, pickled red onion, cucumber, Feta cheese and avocado purée on toasted brioche.

Culp’s Smash Burger | 16

Two smash patties with American cheese, lettuce, tomato, pickles, and burger sauce, caramelized onions on a toasted brioche bun.

Chicken Salad Sandwich | 14

“Rike’s” traditional chicken pecan salad served with lettuce and tomato on your choice of bread or a side of crackers. Served with a pickle spear and potato chips.

Club Sandwich | 17

Sliced ham, oven roasted turkey breast, hardwood smoked bacon, Swiss and American cheese, lettuce, tomato, and mayonnaise on toasted sourdough bread.

Grilled Basil Chicken | 16

All-natural, marinated grilled chicken breast served with lettuce, tomato, and garlic aioli on a toasted brioche bun.

KIDS MENU

French Toast Sticks | 9

Pancake | 7

Grilled Cheese Sandwich | 8

Kid’s Burger | 10

Chicken Tenders | 9

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Please note that all parties of eight or more will have a 20% gratuity added.

SODA FOUNTAIN FAVORITES

Fountain Drinks | 3

Coca-Cola, Diet Coca-Cola, Sprite, Mr. Pibb, Root Beer, Fanta Orange, Lemonade, Iced Tea

Coffee | 3

Regular, Decaf

Cold Brew | 4

French Press | 8

32oz

Hot Chocolate | 3

Milk | 3

Regular, Chocolate

Juice | 4

Apple, Cranberry, Grapefruit, Orange

WINE & COCKTAIL MENU ON TABLES

Must be 21 years of age to order.

Ice Cream Sundae | 8

Two scoops of ice cream topped with hot fudge, sprinkles, whipped cream, and a cherry on top.

Ice Cream Float | 7

One scoop of Vanilla ice cream and your choice of soda.

Ice Cream Scoop | 4

Classic Milkshake | 6

FLAVORS: *Vanilla, Chocolate, Strawberry, Mint Chip*

ADD TOPPINGS | 2

Caramel, Hot fudge, M&Ms, Peanut butter sauce, Strawberry topping, Sprinkles

ADD MALT | 1

Nectar Cream Soda | 7

Vanilla ice cream, almond and cherry flavor with soda water.

Phosphates | 5

Cherry, watermelon, grape, and blue raspberry.

*Culp’s Café
powered by:*

HENNY PENNY®